



# FROM THE KITCHEN

Welcome to Fugu. We pledge to do all we can to make your dining experience here memorable. Our food is prepared in two separate kitchens and is served when ready to promote a sharing experience for your table. If you prefer traditional service please let your server know.

## APPETIZERS

### AGEDASHI TOFU 7

fried tofu – soy – dashi – daikon – ginger

### EDAMAME

salted 6 - sriracha garlic 8

### SHRIMP TEMPURA 5 PC 7

tempura dipping sauce

### MIXED VEGETABLE TEMPURA 12

asparagus – onion – mushroom – sweet potato

### KRAB SHELLS 8

cream cheese and krab filled wontons – sweet chilli sauce

### MISO SCALLOPS 2 PC 18

pan seared with miso mustard sauce - lemon

### FUGU FRIED RICE 6

+chicken 3 +shrimp 5 +wagyu beef 8

### SHISHITO PEPPERS 8

blistered and served with goma and ponzu

### GYOZA 7

grilled pork dumplings – apple soy dipping sauce

### CHICKEN YAKITORI 10

3 skewers grilled with house sauce

### SPICY FUGU SHRIMP 12

panko fried with spicy mayo and chef's garnish

### JAPANESE BEEF SKEWERS 16

2 skewers grilled with mushrooms and teriyaki ponzu

### KARAAGE 10

Japanese style fried chicken tenders w/lemon, spicy mayo & chef's garnish

### TRADITIONAL SAMPLER PLATTER 18

dumplings, krab shells, edamame, vegetable tempura, karraage

### SURF & TURF SAMPLER PLATTER 29

spicy Fugu shrimp, scallop, shishito peppers, chicken yakitori, Wagyu beef skewer.

## KIDS MENU

12 & under - choice of rice or fries

### 3 TEMPURA CHICKEN STRIPS 6

### 1 BEEF OR CHICKEN SLIDER 6

### 3 TEMPURA SHRIMP 6

### 1 CHICKEN YAKITORI SKEWER 6

## SOUP + SALAD

### MISO SOUP 5

tofu – scallion – wakame

### UDON NOODLE SOUP 8

seasonal soup of the day

### CUCUMBER 5

miso peanut dressing – crushed peanut – sesame – crispy wonton

### SUNOMONO 12

salted cucumber – shrimp – octopus – surf clam - sunomono dressing

### SEAWEED 7

crispy wonton and sesame

### FUGU GREENS 8

greens – carrot – apple – cherry tomato – ginger dressing

## ENTREE

### KATSU SLIDERS 12

tempura chicken - picked vegetables - fries

### KOBE BEEF SLIDERS 15

mushrooms – onions – spicy aioli - fries

### BUDDHA BOWL 15

steamed rice – avocado – stir fried veggies – mango – crispy wonton – buddha sauce

### UDON NOODLE STIR FRY 10

with seasonal vegetables  
+ chicken 6 +shrimp 10 +wagyu beef 16

### PAN-SEARED SALMON 19

apple garlic ponzu – seasonal vegetables – fried rice

### 8OZ WAGYU BEEF TOP SIRLOIN 30

with fries, seasonal vegetables and chefs garnish

## KNEADING SWEETS

FROM THE GREAT LOCAL BAKERY OF THE SAME NAME  
garnished with rasberry sauce & sweet whipped cream

### MATCHA TORTE 8

### MINI JAPANESE CHEESECAKE 8

### MOCHI ICE CREAM 8

ask your server for todays flavor

# FROM THE SUSHI BAR

## SUSHI/SASHIMI

NIGIRI 2 PC/SASHIMI 3 PC

**TORO** MKT  
BLUEFIN FATTY TUNA

**SHIRO MAGURO** 7/9  
ALBACORE

**HAMACHI** 7/9  
YELLOWTAIL

**SHAKE** 7/9  
SCOTTISH SALMON

**ORA** 8/10  
KING SALMON

**SUMOKUSAMON** 6/8  
SMOKED SALMON

**TAI** 7/9  
SNAPPER

**SUSUKI** 7/9  
SEA BASS

**SABA** 6/8  
CURED MACKEREL

**UNAGI** 8/10  
FRESHWATER EEL

**TAKO** 7/9  
OCTOPUS

**TAMAGO** 5/7  
EGG OMELETTE

**HOTATE9/11**  
SCALLOP

**AMAEBI** 8/10  
SWEET PRAWN

**EBI** 5/7  
SHRIMP

### NIGIRI ONLY 1 PC

**UNI** MKT  
SEA URCHIN

**IKURA** 6  
SALMON ROE

**TOBIKO** 5  
FLYING FISH ROE

**MASAGO5**  
FLYING FISH ROE

Quail egg +2

## ENHANCEMENTS

### WASABI

.5oz - serves 2 5  
fresh wasabi root 5  
kazami wasabi relish 3

## APPETIZERS

**FUGU POKE** 16  
assorted fish - seaweed - avocado - edamame - poke sauce - wonton chip

**CEVICHE YUZU** 18  
seabass - snapper - scallop - lime - chili sauce - onion - bell pepper

**HAMACHI AJI** 20  
yellowtail sashimi - mandarin orange - rice cracker bits - aji oil - cilantro aioli

**JALAPENITO** 16  
tuna - albacore - hamachi - roasted jalapeno ponzu - lemon

**TUNA TATAKI** 21  
seared tuna - japanese dressing - scallion

**OYSTERS ON HALF SHELL** MKT  
ask your server - ponzu - shallot - black pepper - japanese mignonette

**WAYGU BEEF TATAKI** 18  
seared rare - mushroom - ponzu - sweet garlic soy sauce

**CRISPY TUNA** 15  
crispy rice cake - spicy tuna - avocado - tobiko - jalapenos - sweet soy

**SASHIMI APPETIZER** 14  
2 tuna, 2 salmon, 3 white fish

**NIGIRI SUSHI APPETIZER** 12  
tuna, salmon, yellowtail, sea bass

## COMBINATIONS

**PREMIUM NIGIRI** 30  
8 piece premium nigiri - classic roll - fresh wasabi root

**PREMIUM SASHIMI** 35  
12 piece sashimi - fresh wasabi root

**BLUEFIN TUNA TASTING** 25  
2 piece toro sashimi - 2 piece maguro nigiri - 3 piece traditional negitoro roll - fresh wasabi root

**CHIRASHI BOWL** 28  
8pcs of assorted fresh fish (chef's choice) over a bed of sushi rice

**POKE RICE BOWL** 28  
marinated tuna, salmon & seasonal fresh fish with edamame beans, seaweed salad and avocado on a bed of steamed rice

## SPECIALTY ROLLS

**FUGU** 15  
tuna - salmon - shrimp - alaskan snow crab - avocado - asparagus - wrapped in cucumber - ponzu

**ORMOND BY THE SEA** 17  
alaskan snow crab - avocado - salmon - tuna - yellowtail - seoul sauce - scallion

**TOMOKA** 14  
yellowtail - scallion - cucumber - cream cheese - wrapped in crispy spring roll skin - flash fried - wasabi tobiko - wasabi honey - lime zest

**KATANA** 15  
tempura shrimp - avocado - eel - mango - sweet soy

**DOUBLE TUNA** 15  
spicy tuna - avocado - seared tuna - poke sauce

**SURF AND TURF** 25  
panko crusted lobster tail - grilled asparagus - torched wagyu beef - chimichuri - curly onions - tobiko

**HAPPY ENDING** 18  
snow crab roll topped with baked assorted seafood - scallions - masago - sweet soy - spicy mayo

**GREEN DRAGON** 12  
tempura scallion - asparagus - avocado - cilantro aioli

**THE MERN** 16  
eel & cream cheese topped with steamed shrimp, sweet soy, spicy aioli & crunch

**ENTER THE DRAGON** 15  
crispy salmon skin roll with fresh salmon & lemon on top. spicy mayo, sweet soy

**JAMIE'S GARDEN** 14  
tempura sweet potato, topped with avocado, jalapeno, sriracha sauce. served with a side of seaweed salad

## CLASSIC ROLLS

**AVO KYU** 5  
avocado - cucumber

**KAPPA** 5  
cucumber

**NEGIHAMA** 7  
yellowtail - scallion

**NEGITORO** 10  
bluefin toro - scallion

**TEKKA** 9  
tuna

**SPICY TUNA** 10  
tuna - avocado

**SPICY HAMACHI** 8  
hamachi - cucumber

**SPICY SALMON** 8  
salmon - cucumber

**BAGEL** 8  
smoked salmon - cream cheese - cucumber

**CRUNCHY TUNA** 11  
tuna - avocado - tempura crunch - sweet soy

**SWEET POTATO CRUNCH** 7  
sweet potato - tempura crunch - cilantro aioli

**SNOW CRAB CALIFORNIA** 10  
snow crab - avocado - cucumber

**SHRIMP TEMPURA** 8  
avocado - cucumber - sweet soy

**SPYDER** 12  
soft shell crab - masago - lettuce - cucumber

**EEL AVO KYU** 9  
eel - avocado - cucumber - sweet soy

**CRISPY SALMON SKIN ROLL** 9  
crispy salmon skin, scallion, sweet soy